

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

Claim 1. (original): A batter composition, comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers.

Claim 2. (original): A batter composition, comprising an insoluble dairy protein-preferably a casein-and optionally insoluble dietary fiber.

Claim 3. (currently amended): A composition according to claim 1 ~~or 2~~, which when used in frozen coated food products provides a crispy texture after microwaving and/or oven- baking, (similar to that of deep fat fried coated foods).

Claim 4. (currently amended): A composition according to claim 1, ~~2 or 3~~, wherein the composition comprises an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers and lignin fibers, preferably from potato fibers.

Claim 5. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, comprising a dietary fiber selected from gums, pectin fibers, starch fibers, glycoprotein fibers and mucilages.

Claim 6. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, wherein the solubility of the protein and/or the insoluble dietary fiber in water (pH 7) at a temperature of 20 °C is 10 wt. % or less, preferably 5 wt. % or less, more preferably 2.5 wt. % or less, based upon the total weight of the solution.

Claim 7. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, wherein the insoluble protein is a protein from a cereal, a fungus, a legume, a tuber or

a root, preferably a protein selected from the group consisting of potato proteins, soy proteins, arrow root proteins, cassava proteins, yam proteins and taro proteins.

Claim 8. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, wherein the combined amount of the fibers and the insoluble proteins is at least 1 wt. %, preferably at least 5 wt. %, more preferably at least 10 wt. % based upon the total dry weight.

Claim 9. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~ wherein the combined amount of ingredients other than the fibers and the insoluble proteins is 95 wt. % or less, preferably 90 wt. % or less, more preferably 85 wt. % or less based upon the total dry weight.

Claim 10. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, comprising less than 85 wt. % based upon the total dry weight digestible carbohydrates.

Claim 11. (currently amended): A composition according to claim 1 ~~any one of the preceding claims~~, wherein the composition comprises at least one component selected from the group consisting of (potato) dextrins, flavors (such as sweeteners, spices, herbs, salts, salt substitutes) colors, conditioners, leavenings, flours (such as from wheat, corn, rice), added nutrients, thickeners (such as gums and other hydrocolloids), acidulents, fats and oils.

Claim 12. (currently amended): A batter composition, optionally according to claim 1 ~~any one of the preceding claims~~, comprising at least one component selected from the group consisting of dietary fibers from a tuber or a root and insoluble vegetable proteins from a tuber or a root.

Claim 13. (currently amended): A batter composition, optionally according to claim 1 ~~any one of the preceding claims~~, comprising at least one component selected from the group

consisting of dietary fibers from a potato and insoluble vegetable proteins from a potato or soy.

Claim 14. (currently amended): A batter composition according to claim 12 ~~or 13~~, wherein the combined amount of said dietary fibers and said insoluble protein is at least let. %, preferably at least 5 wt. %, more preferably at least 10 wt. %.

Claim 15. (currently amended): Coated food product, wherein at least part of the surface of the food product comprises a batter composition according to claim 1 ~~any one of the claims 1-14~~ and preferably at least part of the surface comprising the batter composition contains bread crumbs.

Claim 16. (original): Coated food product according to claim 15, wherein the coated food product is frozen.

Claim 17. (currently amended): Coated food product according to claim 15 ~~or 16~~, comprising a food selected from the group consisting of fish, meat and vegetable products.

Claim 18. (currently amended): Coating for a food, comprising a batter composition as defined in claim 1 ~~any of the claims 1-14~~ and preferably bread crumbs.

Claim 19. (currently amended): A process for preparing a coated food product comprising coating the food product with a composition according to claim 1 ~~any one of the claims 1-14~~.

Claim 20. (currently amended): A process for preparing a batter composition according to claim 1 ~~any one of the claims 1-14~~, which comprises mixing ~~the~~ ingredients comprising at least one component selected from insoluble vegetable protein and insoluble dietary fibers as defined in any one of the claims 1-14.

Claim 21. (currently amended): Method for preparing food, comprising baking and/or microwaving the food product according to claim 15, ~~16 or 17~~.

Claim 22. (original): Use of a dietary fiber and/or insoluble protein, in particular a dairy or vegetable protein, to impart a crispy texture on a microwaved and/or oven-baked food.

Claim 23. (currently amended): Use according to claim 22, wherein the fiber is an insoluble dietary fiber selected from the group consisting of cellulose fibers, hemicellulose fibers and lignin fibers, preferably from potato fibers ~~a fiber as defined in any of the claims 4-6 and/or the protein is a protein as defined in claim 6 or 7.~~

Claim 24. (new): Use according to claim 22, wherein the protein is a protein having a solubility in water (pH 7) at a temperature of 20 °C is 10 wt. % or less, preferably 5 wt. % or less, more preferably 2.5 wt. % or less, based upon the total weight of the solution.